



Méntrida
Denominación de Origen
TOLEDO

Gonzalez Vineyards and wineries, S.L.

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Position in the company: Manager

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Gonzalez Wineries was founded in 1898 by the grandparents of the present owners, who are part of the fourth generation dedicated to wine-making.

González Wineries was founded in Toledo province, in a private home where one could find all elements necessary for the processing of grapes and wine-making.

The current cellar was built in 1957 and was expanded in subsequent years until present-day.

In recent years there have been many improvements and expansions both in winery and in vineyard, all aimed at improving the quality of our wines without losing the artisan tradition, which for many years has maintained the house and whose results are supported by the latest awards received by some of the best tasting contests in the country .

Currently the winery and vineyards are managed by D. Eladio Gonzalez and their children Juan Carlos González, José Manuel González and Mariano González being this the fourth generation devoted to grape growing and winemaking.



TECHNICAL DATA OF WINES

Name of the brand: VIÑA BISPO

Zone: Méntrida Protected Designation of Origin (PDO)

Type of wine: Young Red Wine and crianza, rosé and white wines

Vignerón/enologist: Juan Carlos González

Varieties: Red wine varieties: Tempranillo, Garnacha, Cabernet Sauvignon, Merlot, Syrah, Petit verdot. Variety of white wines, Sauvignon Blanc, Verdejo, Small grain Muscatel and Muscat of Alexandria. Agriculture: Conventional

Vineyard:

- Localization of the vineyard: Camarena, Arcicóllar
- Climate: Continental - Mediterranean
- Soil: Sandy and clay
- Plots or hectares: 80 - 90 parcels
- Orientation:
- Altitude:
- Age of the vineyard 5 - 20 years

Elaboration:

- Mechanized harvesting
- Grapes with no sticks
- Fermentation controlled in cold
- Mechanized harvesting
- Time of maceration: 7 - 15 days
- Natural mololactic fermentation in deposit, forced in some cases.
- Aging: In oak barrels
- Bottling: Clarification and microfiltering (firstly with diatoms in filter)

Analytical data:

- Alcoholic content: 13 - 13,5°
- pH: 3.6 - 3.7 years
- Total acidity (g/l) 5
- SO₂ total (mg/l): 60

Suggestions

- Service temperature: White and Rosé wines at 6 -8° and red wines at 13-16°

Production (in bottles and liters): 80.000 bottles

Boxes format: Boxes of 6 and 12 bottles.